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# GETTING ACQUAINTED WITH SOYA FLOUR AND GRITS

Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, Donald S. Payne, Food Distribution Administration, and M. L. DuMars, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Thursday, October 21, 1943, over stations associated with the Blue Network.

--ooOoo--

ANNOUNCER: This is Washington. And a great day to be in Studio C. When I walked in here a moment ago I found Ruth Van Deman and Duke Dumars doing a master conversion job on the studio piano. It isn't a piano any more. It now looks like a cross between the grocery store and the dining table set for a party....I haven't had time yet to find out what it's all about.....

M.L. DUMARS: Soybean products, Jackson. The new soya flour and grits.. They're on the retail market...at long last....

RUTH VAN DEMAN: And we're giving them an official coming-out party on the Farm and Home Hour. Our guest here is Mr. Don Payne of the Soya Products Section of the Food Distribution Administration.

ANNOUNCER: Glad to know you, Mr. Payne.

DUMARS: Mr. Payne's been working on the production and distribution end of soya products in the food industry and in Government for... how long has it been, Don?

DONALD S. PAYNE: I guess maybe 8 years...so long I've almost forgotten.

DUMARS: Well, we all know it takes a long time, and careful research to bring a new food up to the point of mass production and nation-wide distribution.

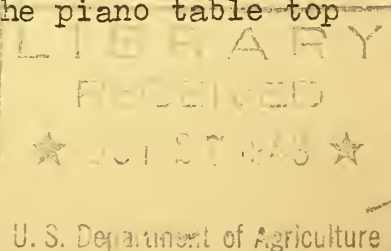
PAYNE: The chief thing that slowed up soya products was getting enough of them ... enough soybeans grown to process ... enough factory space and equipment to do the processing job. But we have both these problems licked now. And for the rest of this year and during 1944 we expect to have available for civilian use in this country around 600 million pounds of soya flour and grits. As you know, Miss Van Deman, that's a lot of high-quality protein....

VAN DEMAN: Yes, soya flour and grits are from 40 to 50 percent protein. And the protein in soya is about the same quality as that in meat, eggs, cheese, milk - of which we wish we had more right now.

PAYNE: That of course is why the Government has pushed so hard to get high-quality soya products on the market...to help relieve the protein shortage and provide high-quality protein at low cost.

DUMARS: Don, I notice our announcer friend, Jackson Weaver, is listening to you with his ears, but his eyes keep travelling over to the piano table top and the samples of food made with soya products.

(over)





VAN DEMAN: Jackson, would this help you bridge the gap? This new folder - "Cooking With Soya Flour and Grits."

ANNOUNCER: Thank you, Ruth. But....

DUMARS: That's right, Jackson, read all about it. Recipe for meat loaf made with 25 per cent soya.

ANNOUNCER: But I would.....

VAN DEMAN: Soya bread...baked in a nice brown loaf...all ready to slice for sandwiches. Soya apple betty - fresh out of the oven in the Beltsville laboratory this morning.

Recipe on page 15.

ANNOUNCER: But the proof of the pudding.....

DUMARS: In due time, Jackson. When Ruth brings samples they're always to eat...sooner or later.

VAN DEMAN: And that "later" will be in just about one minute. Mr. Payne, don't you want to open up some of the packages of the flour and grits?

DUMARS: Right, Don, I haven't seen any of the soy grits.

PAYNE: Here's a package already opened. You see, they're just little pieces of the soybean press cake left after the oil is removed...then processed and toasted until they take on this nice brown color.

DUMARS: They look like chopped up, roasted peanuts - without the skins of course.

PAYNE: Yes, very much. And the flour you see has a rich creamy color. Otherwise it looks like most any other kind of flour.

VAN DEMAN: But soya flour can't take the place of wheat flour in making bread or thickening a sauce or gravy. Our laboratories find that soya works best in combination with wheat flour or other cereals. Or, as we've said, it's a good mixer with meat, or eggs, or cheese - as a supplement to the protein.

DUMARS: Jackson, I think that's our cue to advance on the samples. Right, Ruth?

VAN DEMAN: Right. Miss Kirkpatrick will be right over there by the table to help you get acquainted with soya. She's planned and tried out hundreds of soya dishes in the Beltsville laboratories. She and her staff are the scientific cooks behind this new folder "Cooking With Soya Flour and Grits."

PAYNE: Say, Miss Van Deman, this meat loaf is delicious. Even better than I thought it could be.

(over)

VAN DEMAN: Mr. Payne, that is a compliment, coming from you...enthusiast for soya that you are.

DUMARS: I'm piling soya on soya here...making a sandwich of soya meat loaf on soya bread.

VAN DEMAN: Jackson, what about you? You were so eager to taste soya foods...

ANNOUNCER (off mike): They're wonderful...meat loaf...bread...I'm working on apple pudding now.

DUMARS: You sure do work fast, Jackson.

VAN DEMAN: Well, Mr. Payne, if everybody receives soya products the way you three men have here today, I'm not sure 600 millions pounds are going to be enough in 1944.

PAYNE: We'll up the total in 1945 then. There's almost no limit to the amount of soya products that can be produced, if there's a market.

DUMARS: Soya products have a great future then.

PAYNE:: I believe so.

DUMARS: Well, that's the rosy way things ought to look at a coming-out party. And thanks to you, Ruth, for letting us in on this.

VAN DEMAN: What would a party be without family and friends?....And, Farm and Home friends, we wish we could share these samples of soya foods with you too. But the best we can do is to send you the new recipe folder if you'd like a copy. Just address a card to Home Economics, U.S. Department of Agriculture, Washington 25, D. C. Ask for "Cooking With Soya Flour and Grits."

